



Luigi Bosca Grand Pinot Noir La Consulta 2013

Overview

The character and personality of a wine represent the terroir and the hand of men, that have had an influence on that creation. This is a Pinot Noir which expresses the experience of the Arizu family in the elaboration of this elegant grape variety in Mendoza, trying to express every characteristic of the soil and climate of La Consulta. It has a very good color, with some violet hints that are very attractive to the eye. Its aromas express a great tipicity: red fruits from small berries are detected as well as hints of clover and some jam. Good intensity on the palate, it is fresh, with softly balanced and noticeable wood. It is compact on the palate, with softly tannins and noticeable wood.

Terroir: Sourced exclusively from the estate's La Consulta vineyard, located at an elevation of 1,170 meters in San Carlos in the Valle de Uco sub-region of Mendoza. Continental climate, with a wide range of temperature between day and night, and distinct seasons which contribute to good plant growth.

The soil this Pinot Noir comes from is alluvial and poor in organic matter as most of the soils in Mendoza. It has a loamy-sandy composition with stones near the surface and some lime material.

Vinification: The grapes are hand picked in boxes from 18 to 20 kilograms, clusters are selected, then they are destemmed, and after that the best grains are chosen. The must is macerated in cold for 7 to 10 days at a temperature from 15°C to 18°C. Then it is fermented with selected yeast in stainless steel tanks with constant pressings in order to obtain a soft extraction. Once fermentation is finished, 50% of the wine is aged in second use oak barrels (previously used for Chardonnay) where they have their malolactic fermentation and it is matured for 6 to 8 months. Once the ageing process of that 50% is finished, it is blended with the part that has been kept in stainless steel tanks. Then it is stabilized, filtered and the final blend is bottled. It is stored in the winery for at least a year before putting them in the market.

Additional Details

It is a genuine Pinot Noir from a cool area that achieved an excellent health and polyphenol concentration thanks to the dry climate, the good luminosity and the temperature range in the 2013 harvest.

Technical Details

- **Appellation:** Mendoza
- **Winemaker:** José Irrera/ Vicente Garzia
- **Sustainability:** Sustainable/ Biodynamic Practices
- **Soil:** Sandy limestone
- **Alcohol:** 14.0%
- Ttl Acidity:** 5.3 g/l
- Residual Sugar:** 1.8 g/l
- Sizes Available:** 750ml
- Pack Size:** 6/750ml
- Varietals:** 100% Pinot Noir